



2020 Quintessence Sauvignon Blanc

This 100% Sauvignon Blanc has been a fan-favorite (and winemaker favorite) since its first vintage in 2016. The wine is aged entirely in 2 of our specially made egg-shaped *Ovonum* French oak barrels which allow for a greater surface area of lees contact at the bottom of the vessel — this creates a rich mid-palate in the wine balanced with fresh acidity. On the aroma we get Honeycrisp apple, lemon pith, and honeysuckle. The palate is full of tropical spectrum Sauvignon Blanc flavors, passionfruit, mango, and honeydew. This wine can surely be enjoyed on its own or paired with all sorts of seafood and lighter grilled dishes. Drink now or hold onto it as it should be a white wine that will age gracefully over 5-10 years.

BLEND

100% Sauvignon Blanc

VINEYARDS

100% Quintessence Vineyard

WINEMAKING

Our Quintessence Sauvignon Blanc is hand-picked, pressed, cold-settled for 48 hours, and then racked into egg-shaped *Ovonum* barrels where it is slowly fermented at low temperatures. The juice spent 11 months on lees before being racked and bottled.

ALCOHOL

14.1%

PRODUCTION

100 cases



faithful, loyal, true

wine@fidelitaswines.com | fidelitaswines.com | @fidelitaswines